

SHUCKS LEGACY SPECIALS

Mar 27th

FEATURED APPS

Crispy Shrooms 9

Served with Creole ranch

Shucks Wings 12

6 wings made to your liking buffalo, BBQ, spicy BBQ, Bourbon glaze, or teriyaki. Try them Charred

Clobster Guac 17

Crab and lobster mix on house made fresh guacamole. Served with tri-color corn

Soft Shell Crab 17

2 soft shell crabs served with a side of cajun remoulade

French Onion Soup

6/9

SEAFOOD BOIL

88

Great for two to split, or for one to treat yourself! Two pounds of seafood. Including: Snow Crab, Lobster Tail, Jumbo Peel N Eat Shrimp, PEI Mussels, Little Neck Clams & Andouille Sausage served with corn on the cob, red potatoes and hard boiled eggs. Served with house rice and baguette and all the butter you could want. She's got a little kick.

OYSTER BAR*

MER BLEUE 2.60

(New Brunswick)

Medium salt with a hint of sweetness

DUXBURY 3.10

(Massachusetts)

Ultra crisp brine with buttery meats

KATAMA 3.10

(Massachusetts)

Mixes intense brine with a sweet-cream roundness

POT-O-GOLDBLOCKS 2.70

(Virginia)

Sweet taste with a clean salty bite

EAST POINT 1.90

(Delaware Bay)

Mild flavor with light salt content

ROUNDAABOUT*

27.00

(2 of each)

DESSERT

KEY LIME PIE 6
BROWNIE
W/ ICE CREAM 6



Grilled Shrimp Skewers 22

2 Skewers of grilled shrimp, served with house rice and sautéed vegetables

Crispy Black Cod 24

AFS Black Cod fried in the thinnest breading in town and served with cajun fries and slaw

Bourbon Glazed Arctic Char 25

AFS Arctic Char grilled and topped with a sweet bourbon glaze. Served with cilantro lime rice and broccolini

Salmon & Garfunkel 22

Hello flavor, my old friend...Grilled salmon and ribboned Malfaldine pasta come together in a tantalizing herb sauce featuring parsley, sage, rosemary, and thyme

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

 =Can be prepared gluten free